

SOCIETY

Household Interests

GIVES LUNCHEON AT WESTMORELAND CLUB

Mrs. John Landstreet Entertains in Honor of Misses Louise Broyles and Mary James Massie.

One of the most important and interesting social events of yesterday was the buffet luncheon given by Mrs. John Landstreet at the Westmoreland Club at 1 o'clock in honor of her nieces, Miss Louise Broyles, of Atlanta, Ga., and Miss Mary James Massie, of the University of Virginia, a but of this season. Mrs. Landstreet, received with the guests of honor, assisted by Edwin Broyles and Clark Howell, Jr., of Atlanta, and those present included the debutantes and a number of visiting students here for Thanksgiving. The luncheon was a beautiful affair in all its details, and was served on the roof garden of the club. The whole place was hunked in quantities of beautiful flowers and late pink chrysanthemums, pink and white carnations and lilies formed an effective background for the pretty costumes of the girls. Fragrant palms and bay trees were massed in the corners, interspersed with colored lights, and an orchestra played for the informal dancing, which followed luncheon.

Annual Tea. The Woman's Guild of Grace Episcopal Church will hold its annual Christmas tea on December 3, 4 and 5 at 115 North Third Street. Some of the prominent women who have charge of the affair, and will act as patronesses are Mrs. James E. Cannon, Mrs. H. I. Wayt, Mrs. Channing Turner, Mrs. L. P. Starnard, Mrs. Charles A. Brown, Mrs. Claude Patrick, Miss Elizabeth McCrory, Miss Annie Chaffin, Miss Mary Turpin and Mrs. Blank.

Leave for Philadelphia. Mrs. Evelyn Jackson left Friday morning for the Army and Navy game in Philadelphia and visit friends in Trenton, N. J. Miss Jackson was accompanied North by Miss Camelia Jones, who is a student at the University of North Carolina, who has been her guest here for Thanksgiving.

Entertained in Norfolk. Mr. and Mrs. W. W. Starke gave a very informal dance Wednesday evening at their home in Norfolk. The guests included Miss Margaret Herndon and Mary Tomlin Anderson, of Richmond. Miss Starke's guests included Miss Margaret Herndon, Mary Tomlin Anderson, Jane Ruffin, Anna McCarrick, Florence Brooks, Katherine Tucker, Alice Webster, Edwina Baldwin, Elizabeth Bull, Cornelia Tomlin, Messrs. Cornelius Bull, Nathaniel Beaman, Jr., Alfred Bull, Angus Avery, Walter Adams, Woodrow Volland, George Martin, Henry Gilliam, Leonard W. Brown, New Haven, Conn.; Henry Lewis James Jervey, Richard Byrd and Richmond Maury.

Entertained in Philadelphia. Miss Laura H. Gunn, who has been the guest of Miss Katharine Smith, in New York, is now the guest of Mrs. Vincent Wood, in Cynwyd, Pa. Miss Gunn will attend the Army and Navy game to-day in Philadelphia, returning to Richmond on Monday.

Entertained in Richmond. Dr. Lazarus Karp entertained at an informal tea Wednesday evening in the home of Mr. and Mrs. Jacob Lovenstein, in honor of the Herzl Zionist Club, of which Dr. Karp is president. The mantels and walls of the parlor were decorated with chrysanthemums and palms. Before tea was served an interesting discussion took place on "Judaism and Zionism." Plans were discussed whereby the club will help the Jewish war sufferers in Europe and Palestine. This matter was postponed for final settlement for the next business meeting.

Entertained in Portsmouth. Mrs. Lena H. Karp, of Portsmouth, who is attending the teacher's convention here, presided at the tea table, assisted by Mrs. Jacob Lovenstein. Those present were Mr. and Mrs. Jacob Lovenstein, Miss Rebecca Sonnenberg, Selma Sonnenberg, Anna Foreman, Rebekah Foreman, Dora Sharove, Mattie Sharove, Pauline Ehrstein, Essie Ehrstein, Dr. D. L. Karp, Dr. W. L. Karp, Dr. Joseph Heyman, Dr. J. M. Walfer, Samuel Sharove, Morris Schenbaum, Samuel Sonnenberg and Israel Rhodes.

Entertained in the winter. During the evening several musical selections were rendered by Misses Pauline Ehrstein, Essie Ehrstein and Mr. Rhodes. This is the first of a series of informal literary evenings to be given by different members of the club during the winter.

Entertained in the winter. Col. and Mrs. Edward Dorsey Cole, of Washington Avenue, Fredericksburg, have issued cards for the marriage of their youngest daughter, Alice Gray, to James Boswell Rawlings, the ceremony to take place at noon on Wednesday, December 9, in the Baptist church of the city.

Entertained in the winter. After the marriage a large number of invited guests will attend the wedding breakfast in the dining room of the Princess Anne Hotel.

Entertained in the winter. Smart society danced yesterday afternoon at the "dancing" given for charity by the Girls' Club in the ballroom of the Jefferson Hotel. This is the first of a series of similar functions to be given during the winter, and several hundred members of the fashionable set were present yesterday. The tea tables were decorated with white chrysanthemums and red roses, and yellow flowers and palms were used on the stage, where a stringed orchestra played for the dancing. A great many visiting students were in attendance, and some of those noted were:

Miss Lightfoot Sims, of Baltimore; Mr. and Mrs. Max Talbot, of Brooklyn, Mass., and party; Miss Elsie Harrison, Miss Carolyn Innes, of London; Miss Virginia Robinson, of Danville; Miss Elizabeth Bentley, Mrs. Gordon Smith, Mrs. Hiram M. Smith, Mrs. Gordon Boykin, Mrs. E. H. Huntington, Miss Marian Harris, Mrs. Blanchard Forbes, Miss Mary Wright, of Howard's Neck; Miss Margaret Temple, of Danville; Joseph Hurt, Mrs. Elizabeth Green, of Charles Town, Va.; Miss Withers, of Gloucester; Miss Elizabeth Baker, of Danville; Mr. Wilson, Mrs. Thomas A. Smyth, Mrs. Ruthford, Rose, Mrs. Malcolm, of Palm Beach, Fla.; Mrs. Virginia Chestnutman, Preston Lane, Mr. Harrison, Mrs. J. Cloyd Kent, Mrs. Mayo, Mrs. John Lyons, Mrs. Henry Kaskerville, Mrs. Richard Gwathmey, Mrs. J. St. George Evans, Mr. and Mrs. Logan Golsan, Miss Nellie Tompkins, Buford Scott, Miss Charlotte Jones, Walter Leake, Miss Mary Meek, James Wiggins, Miss Ella Cooke, Mr. and Mrs. Greenville Wray, Mr. and Mrs. Stewart Hume, Mr. Briggs, Miss Emma Gray White, Miss Neal, Miss Ellen Wright Wise, Miss Mary Butler, of Matthews; Mrs. Grace Shields-Russell, Mr. and Mrs. Mary McCall, Mrs. E. H. Moore, Miss Mary Nicholas, Mrs. Maude Anselme, Mr. Briggs, Mrs. Thomas Smith, of Warrenton; Mrs. John Stewart Bryan, Miss Bessie Watkins, Mrs. Allan E. Donnan, Miss Cynthia Martin, Miss Alice Munson, Henry Miller, Mrs. C. Cotesworth Pinckney, Mrs. Harris, Mrs. Armstrong, and others.

Entertained in the winter. The Richmond Alumni Chapter of the Kappa Alpha Order will entertain delegates and visitors to the Biennial

Street Suit With New Lines



The new buttoned-up-to-the-neck jackets are shown in the Kaufmann suits. This model, in brown gabardine, has the rippled back coat and skirt. The hat is a sand-colored sailor.

Province Council, S. Z. Ammen Province and the local alumni at a "dinner" in the Jefferson Hotel ball room, from 4 to 7 o'clock to-day. The president of the local alumni chapter desires to notify all members of the local chapter, delegates and visitors that they are cordially invited and urged to be present. No formal invitations will be issued, and the wives of the married members of the local alumni will chaperone the dance. Light refreshments will be served.

Slough-Heineke. The marriage of Miss Dorothea Frieda Heineke and Lieutenant John Roy Slough took place Tuesday morning at the Cathedral rectory. The ceremony was performed by Rev. Father O'Farrell. The bride was dressed in a going-away gown of plum colored cloth with hat and gloves to match, and carried orchids and lilies of the valley. Mr. and Mrs. Slough left immediately for an extended Western trip and will be at home after December 10, at Old Point.

IN AND OUT OF TOWN.

Mrs. William Hodges Mann and Mrs. Patricia Hamilton have returned to Petersburg, after a short stay in Richmond.

Miss Virginia Robinson, of Danville, is the guest of Mr. and Mrs. James Cecil, at the Westchester Apartments.

Miss Josephine Augusta Clarke is spending the week with Mr. and Mrs. David English Dailam, Jr., in Germantown, Pa.

Miss Mary Joseph Gardner, of 513 West Grace Street, is the guest of friends at Fort Monroe.

Miss Katie Branch will attend the Thanksgiving dance at Woodberry Forest School, near Orange.

Miss Mary Emma Dressler, of Covington, who is attending school in Williamsburg, is spending the holidays with Mr. and Mrs. Joseph Le Masurier here.

Mrs. G. Milton Snyder and her daughter, Miss Laura Snyder, of New York, are in this city.

Mr. and Mrs. Charles Rogers, of Norfolk, have been in Richmond for a brief stay with friends.

Mrs. R. H. Shepp, of the Bristol Teachers' Association, and delegate to the State Teachers' Association, is stopping at 1103 East Clay Street.

Professor and Mrs. Cooley, of Dublin, are attending the State Teachers' Association here, and are with Dr. W. Ayres, at 510 North Sixth Street.

Dr. and Mrs. A. L. Gray motored to Bowling Green this week, where they visited Dr. and Mrs. J. C. Broadus.

Miss Bessie Boley, of Baltimore, spent several days in Lexington last week, before coming to Richmond to visit friends.

Miss Gentry Deane. Miss Laura Dowell has gone to New York, where she is visiting Miss Margaret Dean.

Misses Etta B. Newbill and Katherine Stiff, both students of the Woman's College here, are visiting Mrs. C. A. Broadus, in Caroline for a few days.

Mrs. James J. Johnston, Mrs. William Rowland Brooks Johnson, of Norfolk, have been in this city for several days.

Mr. and Mrs. R. B. Stubberville, of Newport News, are visiting in Richmond as the guests of friends.

Mrs. T. B. Gill, of Caroline County, is visiting friends in Richmond for a short time.

Misses Letitia and Margaret Helm and Mrs. Christina, of Staunton, are spending a few days here.

Household Science

BY MARTHA WESTOVER.

We eat meats because—well, because we are not vegetarians, and we always did eat meat. Any other reason demands the domestic science teacher, and one middle-aged woman, looking smilingly retrospective, answers: "John says a meal without meat isn't a meal. I got up a lovely vegetable dinner once, with asparagus on toast to take the place of steak. John just whetted it slowly and says, 'Where's the dinner, Mary?'"

The example is a homely one, but there is that in human beings that, without the knowledge of the reason "why," the system demands certain things. Meat contains a large amount of protein which is the food quality of the body and repairs tissues. The man who works, the busy housekeeper—in fact, in this busy age, there is practically no one but the invalid who does not need meat.

ACTIVE LIFE REQUIRES PROTEIN IN FOOD

Proteins contain nitrogen, carbon, oxygen, hydrogen, sulphur and phosphorus, and they are known as the "tissue builders." The protein of the body, as contained in the muscles, blood and other parts, is constantly being renewed from the protein of food. If less protein is eaten than is required, the protein of the body itself will be used, and the body will be weakened.

The right amount of meat can soon be estimated. The individual concerned, for if more protein is eaten than is needed for tissue building, the excess is thrown off in waste, the products forming harmful poisons in the body and enforcing greater work on the excretory organs. So the meat eater becomes "gouty" or "stodgy" or ill-tempered.

As meat is eaten in all our homes at least once a day, it is well to know something more about it. Beef, for instance, has the greatest food value of all meats, and is in season the year round; but different cuts from the same animal differ in the proportion of food principles. Meat must be accompanied by some dishes of the carbohydrate class—such as bread, potatoes, cereals, salads, fruits.

Mutton comes next to beef in food value. The red meat of beef or mutton is more stimulating than the white meat of veal or poultry.

Suggested Combinations of Meats and Vegetables

The following menus are an example of the proper combination of the tissue building meats with carbohydrates, or to state it less scientifically—combinations of meat and vegetables:

Leg of Mutton. Caper Sauce, Rice, Mashed Potatoes, Turnips.

Monday. Mutton Scallops, Celery, Baked Potatoes with Cheese, Baked Custard, String Bean Salad, Baked Potatoes, Baked Custard.

Tuesday. Breaded Veal Cutlets, Olives, Potatoes au Gratin, Scalloped Tomatoes, Banana and Nut Salad, Baked Dressing, Canned Peach Pie.

Wednesday. Broiled Sirloin Steak, Mushroom Sauce, French Fried Potatoes, Water Cress Salad, Orange Ice.

Thursday. Chicken Baltimore, Rice Croquettes, Celery Salad with Mayonnaise, Prune Whip.

Friday. Fried Oysters, Potatoes Julienne, Stuffed Green Peppers, Lettuce and Tomato Salad, Stewed Peas.

Saturday. Corn Omelette, Bacon, Stuffed Baked Potatoes, Fried Apples, Chicken and Veal Salad, Fruit Tapioca.

SOME OF THE RECIPES USED IN THESE MENUS

Potatoes au Gratin.—Cut cold boiled potatoes in dice a quarter of an inch square, place in bake dish and cover with sauce. Sprinkle with grated cheese and bread crumbs, and brown in oven. Serve in same dish.

Stuffed Potatoes.—Hot cut a piece from the top of each, scoop out potato; mash and season this. Add hot milk and butter. Fill shells with this back into the skins. Brush over with egg and set in oven to glaze.

Potatoes Julienne.—Cut raw potatoes into slices lengthwise, then into strips. Fry in hot fat, using a basket.

Swift-Herndon. [Special to The Times-Dispatch.] CHARLOTTESVILLE, Va., November 27.—C. C. Swift and Miss Lily Herndon, daughter of Fraser Herndon, both of Orange County, were married yesterday at the Baptist parsonage, at Madison, Va., in the presence of Rev. J. M. Beadles, officiating. The ceremony was performed by Rev. J. R. Ellis, of Yancey. They will make their home in Wyoming.

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THE KAUFMANN STORE

If YOU Were Attacked

I had asked Alice why she took so much pains and was always so particular that her Hosiery must be bought at your store. She answered me like this:

"If you were attacked, Midge, by a ferocious lion, what would you do?"

"Run, of course," I answered promptly.

"And while running," she replied, "wouldn't it be a satisfaction to know—to be just positively sure that no one could get a glimpse of what they shouldn't?"

"But that would be impossible to avoid in such a case," I said.

"I refer," she answered with dignity, "to a possible 'run' in your hosiery—I've found them very easy to avoid."

Then, of course, it dawned on me.

"Alice," said I. "I think I'll try it."

"The lion, Midge?" said Alice.

Special Silk Clocked Hose, of extra quality, with lisle garter top, reinforced heel and toe; white clocks on black, and black clocks on black. \$1.50.

"Kaufmann's" own brand Pure Silk Hose. An exceptional value, rendering service usually found at much higher prices. Scores of regular patrons prefer this brand to all others. The \$1.00 kind, to-day at 79c.

"Esco" Boot Silk Hose, in a wide range of colors and shades, including beige, fawn, suede, smoke, purple, navy, gold, mahogany, sky, emerald, black, white and tan. Pure boot silk. Saturday at 60c.

"Kaufmann's" extra heavy weight Silk Hose, with high spliced heel and toe, and lisle garter top. Special \$1.00.

Everybody Says: Oh! You "HOLSUM"

DREADFUL PAINS GREAT SUFFERING

Was the Lot of This Lady Who Tells the Story of How She Recovered Her Health.

Dallas, N. C.—Mrs. Thomas Davis, of this place, says: "About two years ago, when I was eighteen years old, I was in a bad condition from womanly troubles. I fell off until I weighed not more than 85 lbs.

I suffered dreadful pains in my hips, sides and abdomen for about five days out of every month.

I couldn't sleep at night, and the pains were so dreadful I couldn't lie down, for the blood would seem to rush to my head.

I felt I must have some relief, for it seemed that the awful suffering would surely kill me.

I had read of what Cardui had done for others, and thought I would try it.

After the use of one bottle, the pains had entirely stopped and I was able to sleep.

After using four bottles I was a well woman, I was regular, I got back my flesh, and I now weigh 126 lbs.; and am able to do all my work without any trouble.

I certainly recommend Cardui to suffering women, for I know it cured me.

My friends who saw me when I weighed 85 pounds and would see me now, would know what Cardui had done for me."

Try Cardui.—Advertisement.

J.B. Mosby & Co.

CLOVER DAY TO-DAY

Office FURNITURE

at SYDNOR & HUNDLEYS

Montague Mfg. Co.

LUMBER AND MILLWORK.

Office, Yards and Factory: Broad Street and Belt Line, RICHMOND, VA.

UNITED DOCTORS

Specialist in Chronic Diseases.

306-312 Lyric Theatre Bldg.

Getting Back to the Subject of GOOD BREAD

We just take this opportunity of reminding you that Bromm's Bread is not a matter of "hit or miss."

It's GOOD Bread—the BEST Bread, all the time.

Which means that we use ONLY the best flour and other ingredients and employ ONLY the most skilled and experienced bakers.

Bromm's Bread for breakfast means a more satisfactory day than you'd have without it.

L. BROMM BAKING CO.

510 E. Marshall Street. 501 W. Broad Street.

Wherever You Go—

on that holiday or business trip, good looking hosiery will add something to its pleasure.

We know what a man needs and make the right hose for every occasion.

If you want to be dead sure of your hosiery, ask at any of the best shops for

Thalheimer's

BROAD AND FIFTH STS.

On Sale To-Day, Two Thousand Fancy Four-in-Hand Ties

Values Up to 50c, Placed on Sale at 29c

(Every Tie placed in a handsome Xmas box.)

Over 100 separate and distinct patterns to select from, embracing nearly every kind the heart could wish. All are made in the popular flowing end style now so much in demand.

Now is the ideal time to lay in your Xmas supply. And here's just the place for certain satisfaction.

McCallum Hosiery Co.

Northampton, Mass.

No. 326—an excellent half-hose in black and staple colors.

No. 329—the newest two-toned rib shot half-hose.

No. 1201—a wonderful value in black and colors at a little lower price.